

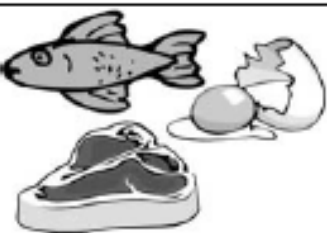



Cooking Temperatures

165°F (for 15 seconds)		<ul style="list-style-type: none">• Poultry (chicken and turkey)• Stuffed foods or stuffing• Casseroles• All raw animal products cooked in a microwave• All reheated potentially hazardous foods
155°F (for 15 seconds)		<ul style="list-style-type: none">• Hamburger• Sausage
145°F (for 15 seconds)		<ul style="list-style-type: none">• Eggs• Fish• Beef• Pork
140°F		<ul style="list-style-type: none">• Vegetables that will be hot held• Packaged ready-to-eat foods (such as hot dogs and canned chili) that are heated for hot holding

Note: Additional cooking times and temperatures are available. Beef or pork roasts have additional cooking requirements. Please see the Washington State Food Rule or contact your local health department for more information.

Hot Holding Temperature

All Potentially Hazardous Foods being held hot must be maintained at 140°F or above at all times!!